CAVIAR SELECTION

50g Connoisseur Caviar Service

IMPERIAL GOLDEN*	395
TSAR IMPERIAL DAURENKI*	350
ROYAL BAIKA*	275
CONNOISSEUR TRIO*	975

Sample of Three Caviar Selections

SHELLFISH & CRUSTACEANS

Ice Cold

Served with Tataki Tuna Belly
Fresh Wasabi & Classic Sauces
PETITE 175
GRANDE 350

PACIFIC & ATLANTIC OYSTERS*	34
MAINE LOBSTER	48
LEMONGRASS-POACHED SHRIMP	37
GOLDEN KING CRAB MERUS*	155
MAINE SEA SCALLOP CRUDO*	27

Hot Charcoal-Grilled

Brushed with Confit Garlic, Lemon & Red Miso
PETITE 175
GRANDE 350

PACIFIC & ATLANTIC OYSTERS	34
MAINE LOBSTER	48
BLUE CALEDONIA PRAWNS	37
MAINE SEA SCALLOPS	29
GOLDEN KING CRAB MERUS	155

**Health District Notice: Consuming raw or undercooked meat, poultry seafood, shellstock or eggs may increase your risk of foodborne illness.*

À LA CARTE

Appetizers

AHI TUNA TARTARE* 39
Mint, Pine Nuts, Asian Pear, Quail Yolk
Habanero-Infused Sesame Oil

CAVIAR PARFAIT* 130
Tsar Imperial Daurenki Caviar
Smoked Salmon, Egg Mimosa, Crème Fraîche

BLACK & WHITE TAGLIERINI 65
Black Truffle Butter, Shaved White Truffles
24-Month Aged Parmesan

BUTTER POACHED MAINE LOBSTER 38
Dungeness Crab, Mussels, Monterey Calamari
Manila Clam, Fennel Emulsion, Cioppino Sauce

NANTUCKET BAY SCALLOP CRUDO* 34
Iberico Ham, Trout Roe, Butternut Squash
Blood Orange Chili Water

HUDSON VALLEY FOIE GRAS DUO* 59
Foie Gras Tart & Seared Foie Gras
Green Apple, Dutch Crunch, Red Grapes

Entrées

PHYLLO CRUSTED PETRALE SOLE 66
Crab Brandade, Horseradish Cream
Haricot Verts, Dijon-Beurre Blanc

MISO GLAZED SEABASS 69
Kyoto Miso, Aromatic Vegetables
Black Truffle Dashi

ROASTED DRY-AGED SQUAB 68
Parisienne Potatoes, Popped Sorghum
Toasted Chestnuts, Cranberry Gastrique
Pickled Mustard Seed

MAINE LOBSTER POT PIE 148
Pearl Onions, Heirloom Carrots
Red Potato, Chanterelle Mushroom
Brandied-Lobster Cream

MARKET FISH
Fennel, Tomato, Niçoise Olives, Haricot Verts
Basil, Preserved Lemon
FOR ONE OR WHOLE - MARKET PRICE

From the Grill

16 OZ PRIME PIEDMONTESE BEEF BONELESS N.Y. STRIP* 89
CALIFORNIA, USA

8 OZ MISHIMA RESERVE WAGYU FILET MIGNON* 105
PACIFIC NORTHWEST, USA

16 OZ JACK'S CREEK FARM WAGYU BONELESS RIBEYE* 135
NEW SOUTH WALES, AUS

6 OZ TRIPLE SEARED A5 WAGYU EYE OF RIB 195
KAGOSHIMA, JPN

All steaks served with
Olive Oil-Herb Smashed Sweet Potato
Wilted Bloomsdale Spinach
Matbucha Purée, Bordelaise

Sides 22

BROCCOLI DI CICCIO
Chili-Garlic Crunch, Preserved Lemon

ROASTED BRUSSELS SPROUTS
Lime, Garlic-Herb Oil

WHIPPED POTATOES
Échiré Butter, Chive

ROASTED MAGIC MUSHROOMS
Whipped Parmesan, Pine Nuts